



COOKING PASSION SINCE 1877

## Chocolate Soufflé



Makes 6

### INGREDIENTS

70 g dark **chocolate**, 50% cacao or higher  
60 g **butter**  
70 g icing sugar  
2 organic **eggs**  
30 g **flour**

6 individual moulds, approx.  
5 cm x 7 cm  
Softened **butter** for greasing the moulds

Vanilla **ice cream** or vanilla **custard** to serve

ALLERGENS HIGHLIGHTED IN BOLD

### PREPARATION

Finely chop the chocolate and melt it along with the butter in a bain-marie over low heat, stirring occasionally.

Beat the eggs and sugar until foamy, stir them into the chocolate - butter mixture and fold in the flour.

Distribute the mixture into the buttered moulds.

Preheat the oven to 180°C. Pour one litre boiling water onto a baking tray.

Place the moulds on the baking tray and bake for 12 to 14 minutes.

Let the moulds stand for 1-2 minutes before turning them out.

Serve the soufflés with a scoop of vanilla ice cream or vanilla sauce.